

Serial No.: 10/065,131

**RECEIVED
CENTRAL FAX CENTER**

Atty Dkt. No.: M03A289

SEP 29 2006Listing Of Claims:

This listing of the claims will replace all prior versions and listings of claims in the application.

1. (Currently amended) A modular, adjustable, portable ~~[[,]]~~ food sanitation ~~hood~~ system, comprising:
a ~~hooded means~~ hood portion for subjecting food to sanitizers ~~including~~ of UV light, ozone and hydroxyl radicals simultaneously, having the hood portion comprising:
at least one or more UV light sources source; and
at least one or more target rods rod located under the ~~hooded means~~ hood portion in optical proximity to the at least one UV light sources source;
wherein the ~~hooded means~~ hood portion is positionable horizontally and vertically and adapted for being inverted for facing the surface of the food to be sanitized.
2. (Currently amended) The system of claim 1, wherein the at least one UV radiation sources ~~emit~~ light source emits UV light of approximately 185 to 254 nm.
3. (Currently amended) The system of claim 2, wherein the at least one UV radiation sources ~~are~~ light source is at least one of the following: low-vapor mercury and high-vapor mercury UV light sources that emit UV light of approximately 185 to 254 nm.
4. (Currently amended) The system of claim 1, wherein the ~~hooded means~~ hood portion further comprises drainage holes through a top surface of the hood portion.
5. (Currently amended) The system of claim 1, wherein the at least one target rod comprises ~~by weight rods comprise approximately up to~~ 0-30% titanium dioxide, ~~up to~~ 0-30% silver, and ~~up to~~ 0-30% copper, ~~by weight~~.
6. (Currently amended) The system of claim 1, further comprising a mister for adding mist in proximity to the at least one target rods rod ~~for the efficient~~ production of hydroxyl radicals.

Serial No.: 10/065,131

Atty Dkt. No.: M03A289

7. (Currently amended) The system of claim 1, wherein ~~the~~ hydroxyl radicals are generated in part from ~~the~~ moisture in ~~the~~ ambient air in ~~the~~ proximity of the at least one target rods rod.
8. (Currently amended) The system of claim 1, further comprising at least one mounting tab located on an outer surface of one side of the ~~hooded means~~ hood portion.
9. (Currently amended) The system of claim 8, further comprising a connector tab connecting at least two mounting tabs on one side of the ~~hooded means~~ hood portion.
10. (Currently amended) The system of claim 1, further comprising an electrical box attached to an exterior of one end of the ~~hooded means~~ hood portion.
11. (Original) The system of claim 10, wherein the electrical box further comprises a removable cover plate.
12. (Currently amended) The system of claim 1, wherein the ~~hooded means~~ hood portion further comprises a downwardly bent lip.
13. (Currently amended) The system of claim 1, further comprising ~~six~~ a plurality of UV light sources and ~~seven~~ a plurality of target rods in generally parallel orientation.
14. (Canceled)
15. (Currently amended) The system of claim 1, wherein the at least one target rods are rod is of modular construction.
16. (Currently amended) The system of claim 1, wherein at least one of the UV light sources is located within an assembly ~~including~~, the assembly comprising:
a reflector tube; and
a shield.
17. (Original) The system of claim 16, wherein the assembly is of modular construction.

Serial No.: 10/065,131

Atty Dkt. No.: M03A289

18. (Canceled).

19. (Currently amended) The system of claim 1, further comprising a rigid frame for the ~~hooded means~~ hood portion.

20. (Currently amended) The system of claim 19, wherein the ~~hooded means includes~~ hood portion comprises an adjustable light curtain to at least partially reduce radiation emitted from the at least one UV light ~~sources~~ source away from the food.

21. (Previously amended) The system of claim 19, further comprising:
a ballast housing; and
a control box located on the rigid frame.

22. (Previously amended) The system of claim 19, wherein the rigid frame further comprises wheels.

23. (Original) The system of claim 19, further comprising:
an ozone monitor; and
an alarm adapted to go off at a predetermined ozone level.

24. (Currently amended) The system of claim 19, wherein the rigid frame is adaptable to allow the ~~hooded means~~ hood portion to be optimally located in relation to the food.

25. (Currently amended) A food sanitation hood, comprising:
means for subjecting food to sanitizing radiation;
means for subjecting food to ozone; and
means for subjecting food to hydroxyl radicals;
whereby the food is subjected to the sanitizing radiation, the ozone and the hydroxyl radicals generally simultaneously; and wherein the hood is positionable horizontally and vertically and adapted for being inverted for facing the surface of the food to be sanitized.

Serial No.: 10/065,131

Atty Dkt. No.: M03A289

26. (Currently amended) The hood of claim 25, wherein the means for subjecting food to sanitizing radiation, the means for subjecting food to ozone and the means for subjecting food to hydroxyl radicals includes:

at least one or more sanitizing radiation sources source located in an assembly; and
at least one or more target rods rod in optical proximity to the assembly.

27. (Currently amended) The hood of claim 26, wherein the assembly and the at least one target rods are rod is modular in construction.

28. (Canceled)

29. (Currently amended) The hood of claim 25, wherein the hood is generally portable.

30. (Original) The hood of claim 29, further comprising:
means for attaching the hood to a fixed point on an assembly line.

31. (Currently amended) A method for sanitizing food utilizing a modular, adjustable, portable [[.]] hood system, comprising exposing of a food surface simultaneously to UV light, ozone, and hydroxyl radicals;
wherein the hood system comprises ~~hooded means~~ a hood portion positionable horizontally and vertically and adapted for being inverted for facing the food surface ~~of the food~~ to be sanitized.